

**PRODUCT SPECIFICATION**Index: **NC3BRZ001**1. Name: **PEACH filling 35%**2. Application: Fruit filling for bakery and confectionery application.
Bake and freeze stable. Inside and on top of the cake.

3. Ingredients:

Peaches 35%, water, sugar, modified starch, thickeners (E466, E460, E415), acidity regulator (E330), flavour, colour (E160a), preservative (E202).

4. Parameters

Extract	35° +/- 2° Bx
PH	3,4 +/- 0,2
Metals no more than	- lead 0,30 mg/kg - cadmium 0,05 mg/kg

5. Microbiological Parameters

Microorganism	Value
Total Plate Count	<5x10 ² (cfu/g)
Moulds and Yeasts	<10 ² (cfu/g)

6. Nutritional information for 100g (average content)

Energy	592kJ 140 kcal
Fat	<0,5g
- of which saturated	<0,1g
Carbohydrates	34 g
- of which sugars	29 g
Protein	0,4 g
Salt	0,02g

7. Organoleptic parameters:

Color: yellow
Consistency: dense mass with pieces
Taste: characteristic for peaches, without foreign tastes,
Smell: characteristic for peaches8. Storage: recommended storage temperature from 0 to +20 °C closed packaging,
after opening the store at. 0-10 ° C for no longer than 4 weeks

9. Best before: 6 months from the production date

10. Packaging: plastic bucket 12 kg